



CLASSIC YOGURT CREAM

QimiQ BENEFITS



15



easy



Tips

Use quark, kefir or buttermilk instead of yoghurt as an alternative.

Calorie content can be reduced by using sweetener (Natreen) instead of sugar.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip, chilled

200 g Low fat yogurt

25 ml Lemon juice

80 g Sugar

80 g Lemon peel

TO DECORATE

Lemon peel

Lemon juice

Mint

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yogurt, lemon juice, sugar and lemon zest and continue to whip until the required volume has been achieved.
3. Pipe into dessert glasses and chill well.
4. Serve decorated with lemon zest, thickened lemon juice and mint leaves.